

KŌPAREPARE MARLBOROUGH SAUVIGNON BLANC 2021



Kōparepare

Together, restoring our oceans.

Colour / Appearance:

Light straw, with a green hue.

Aroma / Bouquet:

A lifted nose of stonefruit and apple, underlined with grapefruit, nettle and gentle crushed herbs.

Palate:

A zesty, medium-bodied wine with lovely fruit purity and juiciness. The citrus and nettle flavours are carried to long refreshing finish.

Cellaring:

We recommend drinking our 2021 Sauvignon Blanc while it is young and fresh, but the wine is capable of developing nicely over the next three to five years if carefully cellared.

Food Match:

Pair with sustainably sourced seafood.

Serve: Lightly chilled.

Alcohol:	13%
Residual Sugar:	3g/L
Acidity:	6.8g/L
pH:	3.16

Harvest Date: 17th – 26th March 2021

Produced and bottled by Whitehaven, Kōparepare (Māori for gift or contribution) helps to fund the protection and restoration of New Zealand's marine environment. This is our gift to future generations – for every bottle sold, we donate to the cause.

Grape Growing:

Fruit for this wine was sourced predominantly (82%) from 'The Narrows' vineyard in the Upper Wairau Valley. Vines are pruned to between two and four canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, trimming and crop thinning are used to achieve balanced vines and an open, healthy canopy and clean fruit.

Winemaking:

The fruit was machine harvested in cool evening conditions, and pressed immediately with minimal skin contact. After settling, the clear juice was fermented at low temperatures with selected yeast strains to preserve the inherent varietal flavours. The wine was fermented entirely in stainless steel.

Climate:

2021 will be remembered as a season of two halves. The early part of the growing season was marked by two severe frost burn events, which affected much of the region to varying degrees. This was followed by variable cool and wet weather through flowering, resulting in fewer berries setting per bunch, further reducing crops after the frost damage. Post-Christmas however, we could not have asked for a better season. The weather remained warm, but not hot, and we had beautiful diurnal shift leading into harvest, retaining freshness and energy in the fruit, and providing the perfect conditions for flavour development.

Accolades:

Sam Kim, Wine Orbit: 93/100 Points

